



# BROWN HILL

## 2021 Autumn Mist Late Harvest



### Wine Specs

<b>Vintage:</b>	2021
<b>Varietal:</b>	Sauvignon Blanc
<b>Harvest:</b>	1 <sup>st</sup> March 2021
<b>Acid:</b>	6.4 g/L
<b>pH:</b>	3.12
<b>Bottled:</b>	June 2021
<b>Alcohol:</b>	12%
<b>Sugar:</b>	22.4 g/L

### Tasting Notes

<b>Colour:</b>	Pale straw
<b>Nose:</b>	Lychee, passionfruit and white grapefruit
<b>Palate:</b>	White fleshy fruit
<b>Cellar:</b>	Drink young and fresh

### Vineyard Notes

A cool wet spring paired with great soil health set the tone for a great start to the warm summer. As the weather started to turn leaf plucking and fruit dropping were instigated, putting us in a strong position for the warm wet conditions to come. Further canopy and fruit management allowed us to pick with optimum ripeness and great fruit intensity which was captured in the winery.

### Production Notes

The fruit was hand harvested at optimal flavour ripeness and then processed the same day. Keeping a cool and controlled ferment allowed for the wines to reach dryness. We held back a portion of grape juice for blending to create a sweet yet refreshing palate.

### Food Pairing Notes

Sheep milk cheese with wood fired sourdough

**Winemaker:** Nathan Bailey & Angus Pattullo